

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings of claims in the application:

Listing of Claims:

- 1 1. (Original) A grilling system, comprising:
2 a heat conductive grilling base having a bottom end and an open top end, wherein
3 the base defines a cavity that extends to the open top end, and wherein the grill base tapers
4 outward from the top end to the bottom end;
5 a grill member having an open bottom end, an open top end, and a conduit
6 passing from the bottom end to the top end, wherein the grill member is configured to be coupled
7 to the grilling base with a twist-on connection, with the grill member extending vertically
8 upward from the top end of the base to permit a fowl to be inserted over the grill member and
9 rest on the base while also permitting smoke or steam rising from the cavity to pass through the
10 grill member to flavor the fowl.
- 1 2. (Original) A system as in claim 1, wherein the grill member includes a
2 plurality of holes distributed between the top end and the bottom end to permit the smoke or
3 steam to also pass laterally outward into the fowl.
- 1 3. (Original) A system as in claim 2, wherein the grill member is cylindrical
2 in geometry and is constructed of metal.
- 1 4. (Original) A system as in claim 1, further comprising a collection plate
2 coupled to the base.
- 1 5. (Original) A system as in claim 1, wherein the base is generally conical in
2 geometry and is constructed of a metal.

1 6. (Original) A system as in claim 1, wherein the top end of the base
2 includes a plurality of slots, and wherein the grill member includes tabs that are configured to fit
3 within the slots to permit the grill member to be coupled to the base with the twist-on connection.

1 7. (Original) A system as in claim 1, further comprising a lid that is
2 configured to enclose the grill member and the base.

1 8. (Original) A system as in claim 1, further comprising an insert that is
2 configured to fit within the cavity and to hold a liquid.

1 9. (Original) A system as in claim 8, wherein the insert comprises a cup
2 shaped member.

1 10. (Original) A system as in claim 9, wherein the insert is constructed from a
2 material selected from a group consisting of ceramics and heat conductive materials, and wherein
3 the insert includes at least one tab to facilitate removal of the insert.

1 11. (Original) A grilling system, comprising:
2 a heat conductive grilling base having a bottom end and an open top end, wherein
3 the base defines a cavity that extends to the open top end;
4 a grill member having an open bottom end, an open top end, a conduit passing
5 from the bottom end to the top end, and a plurality of openings distributed between the top end
6 and the bottom end, wherein the grill member is configured to be coupled to the grilling base so
7 as to extend vertically upward from the top end of the base to permit a fowl to be inserted over
8 the grill member and rest on the base while also permitting smoke or steam rising from the cavity
9 to passing through the grill member to flavor the fowl; and
10 and insert that is configured to fit within the cavity and to hold a liquid, wherein
11 the insert includes at least one tab to facilitate handling of the insert.

1 12. (Original) A method for cooking fowl, the method comprising:
2 providing a heat conductive grilling base having a bottom end and an open top

3 end, wherein the base defines a cavity that extends to the open top end;
4 placing a substance into the cavity;
5 twisting the grill member into to the base to coupled the grill member to the base,
6 wherein the grill member has an open bottom end, an open top end, a conduit passing from the
7 bottom end to the top end, and a plurality of openings distributed between the top end and the
8 bottom end, and wherein the grill member is coupled to the base so as to extend vertically
9 upward from the top end of the base;
10 inserting a fowl over the grill member such that the grill member extends upward
11 into the fowl's body cavity, with the base holding the fowl in a generally vertical orientation; and
12 providing heat to the base to transfer heat to the grill member and to cause the
13 substance to smoke or steam, with the smoke or steam passing up through the conduit and into
14 the fowl through the openings and through the open top end of the grill member.

1 13. (Original) A method as in claim 12, further comprising placing the base
2 onto a barbecue grill to provide the heat to the base.

1 14. (Original) A method as in claim 12, wherein the substance comprises
2 moist wood chips that are placed into the cavity.

1 15. (Original) A method as in claim 12, wherein the substance comprises a
2 liquid.

1 16. (Original) A method as in claim 15, further comprising pouring the liquid
2 into an insert, and placing the insert into the cavity.

1 17. (Original) A method as in claim 16, further comprising providing a
2 seasoning to the liquid.

1 18. (Original) A method as in claim 12, wherein the top end of the base
2 includes a plurality of slots, wherein the grill member includes a plurality of tabs, and wherein
3 the grill member is twisted to place after the tabs are placed into the slots.

1 19. (Original) A method as in claim 12, further comprising a collection plate
2 coupled to the base, and collecting greases from the fowl in the collection plate.

1 20. (Original) A method as in claim 12, wherein the grill member comprises a
2 metal fashioned in a cylindrical shape such that heat from the base is transferred to the interior of
3 the fowl via the grill member, and further comprising placing a lid over the fowl.

1 21. (New) A grilling system, comprising:
2 a heat conductive grilling base having a bottom end and an open top end, wherein
3 the base defines a cavity that extends to the open top end;
4 a collection plate positioned at the top end of the grilling base, wherein the
5 collection plate has a central opening; and
6 a grill member having an open bottom end, an open top end, and a conduit
7 passing from the bottom end to the top end, wherein the grill member is configured to be coupled
8 to the grilling base so as to extend vertically upward from the top end of the base and the central
9 opening in the collection plate to permit a fowl to be inserted over the grill member while also
10 permitting smoke or steam rising from the cavity to pass through the grill member to flavor the
11 fowl.

1 22. (New) A system as in claim 21, wherein the grill member includes a
2 plurality of holes distributed between the top end and the bottom end to permit the smoke or
3 steam to also pass laterally outward into the fowl.

1 23. (New) A system as in claim 22, wherein the grill member is cylindrical in
2 geometry.

1 24. (New) A system as in claim 21, wherein the grill member and the base are
2 constructed from a metal.

1 25. (New) A system as in claim 21 further comprising a container that is
2 disposed within the cavity and which is configured to hold a heatable substance.

1 26. (New) A system as in claim 25, wherein the container comprises a
2 cylinder.

1 27. (New) A method for cooking fowl, the method comprising:
2 providing a heat conductive grilling base having a bottom end and an open top
3 end, wherein the base defines a cavity that extends to the open top end;
4 placing a substance into the cavity;
5 placing a collection plate onto the grilling base, wherein the collection plate
6 includes a central opening;
7 coupling a grill member to the base, wherein the grill member has an open bottom
8 end, an open top end, a conduit passing from the bottom end to the top end, and a plurality of
9 openings distributed between the top end and the bottom end, and wherein the grill member is
10 coupled to the base so as to extend vertically upward from the base and the central opening in the
11 collection plate;
12 inserting a fowl over the grill member such that the grill member extends upward
13 into the fowl's body cavity, with the base holding the fowl in a generally vertical orientation; and
14 providing heat to the base to transfer heat to the grill member and to cause the
15 substance to smoke or steam, with the smoke or steam passing up through the conduit and into
16 the fowl through the openings and through the open top end of the grill member.

1 28. (New) A method as in claim 27, further comprising placing the base onto
2 a barbecue grill to provide the heat to the base.

1 29. (New) A method as in claim 27, wherein the substance comprises moist
2 wood chips that are placed into the cavity.

1 30. (New) A method as in claim 27, wherein the substance comprises a
2 liquid.

1 31. (New) A method as in claim 30, further comprising pouring the liquid
2 into a container within the base.

1 32. (New) A method as in claim 30, further comprising providing a seasoning
2 to the liquid.

1 33. (New) A method as in claim 27, further comprising collecting greases
2 from the fowl in the collection plate.